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0 pages	0 pages	2 pages	4 pages	14 pages	23 pages	16 pages	9 pages	0 pages
	Dec 06, 1998 *	Jan 25, 1999	Mar 01, 2000 *	Mar 01, 2001	Jan 24, 2002 *	Jan 27, 2003		
	Dec 12, 1998	Feb 08, 1999	Mar 02, 2000	Apr 04, 2001	May 26, 2002 *	Jan 29, 2003 *		
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		Nov 12, 1999 *	May 11, 2000	Apr 06, 2001	May 31, 2002 *	Apr 19, 2003 *		
			May 20, 2000 *	Apr 07, 2001	Jun 03, 2002 *	Apr 20, 2003 *		
			Jun 19, 2000 *	Apr 10, 2001	Sep 01, 2002 *	Apr 26, 2003		
			Jun 19, 2000 *	Apr 19, 2001	Sep 13, 2002 *	Jun 06, 2003 *		
			Jun 20, 2000 *	Apr 21, 2001	Sep 23, 2002 *	Jun 09, 2003 *		
			Jul 06, 2000	Apr 22, 2001	Sep 28, 2002 *	Jun 19, 2003 *		
			Aug 15, 2000 *	Apr 24, 2001	Sep 28, 2002 *			
			Sep 15, 2000	Apr 29, 2001	Sep 30, 2002 *			
			Oct 17, 2000	Apr 30, 2001	Sep 30, 2002 *			
			Oct 18, 2000	May 01, 2001	Sep 30, 2002 *			
			Oct 27, 2000	May 05, 2001	Oct 30, 2002 *			
				May 06, 2001	Nov 24, 2002 *			
				May 07, 2001	Nov 26, 2002 *			
				May 09, 2001	Nov 30, 2002 *			
				May 11, 2001				
				May 16, 2001				
				Jun 18, 2001				
				Jun 22, 2001				
				Jul 06, 2001				
				Jul 20, 2001				

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2

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3

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--	---	--	---	--	--	--

☒ registration form

To take part in Zagat Surveys you must register. There is no charge for registering and doing so is the first step toward participating in our contest. Find out more about our contest. Please take a minute to complete the form below. The data you provide will be held in strict confidence.

Employees of restaurants or hotels are not eligible to participate in any Zagat Survey.

Press the "Send this form" button when you are done. If you need further assistance, help is available.

Part 1

Your answers in this part will be used only to communicate with you about this site and to help us identify you in case you forget your password.

Name & email address

first name

last name

internet email address (e.g., john@aol.com)

Only one reviewer may register under a single email address.

Postal address

street address

(please include apartment number; use the second line if needed)

4/

village (for non-US addresses)

town or city

state or province (use one only)

US

Canada

other

☒ ☐ ☒

country

 ☒

zip/postal code

Password & keyword

Please choose a password that you will use to access this site. Pick a word that you will remember easily, and be sure to write it down.

password (must be 5 to 12 characters long, all lowercase.)

retype your password

Please choose a keyword that you will be sure to remember in case you forget password.

type of word

 ☒

keyword

Part 2

Your answers in this part will be used for statistical purposes only. Your help is appreciated.

How many times do you dine out per week?

5

How many nights do you spend in hotels/resorts per year?

What is your age?

What is your gender? ☐ ☒

Occupation / Position

Employer

What is the highest level of education that you have completed?

☒

What is your household income? (optional) ☒

What credit card do you use most often when dining out? ☒

What percentage of your dining out is for business
(%) vs. pleasure (%)?

Part 3

From time to time, Zagat Survey will send email announcements to Registered Reviewers regarding changes to the Web site and other food and travel information. Please indicate below if this is OK.

- ☒ Please send me announcements by email.
☐ Please do not send me any email other than those concerning my user account.

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6

<input type="checkbox"/> Home	<input type="checkbox"/> Top Ten Lists	<input type="checkbox"/> Vote	<input type="checkbox"/> Store	<input type="checkbox"/> News	<input type="checkbox"/> Partner Sites	<input type="checkbox"/> Help
-------------------------------	--	-------------------------------	--------------------------------	-------------------------------	--	-------------------------------

☐ log in to vote!☐

Registered user? Log right in to review New York City restaurants. Click the "Let me in" button to start reviewing. If you have trouble, [help](#) is available.

You'll find more cities and regions here soon. Until then, we encourage you to submit write-in reviews for restaurants in other locations.

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Register

Not registered yet? It's easy-just [click here](#).

Privacy

We always have and always will respect your privacy. All information you provide is held in strict confidence. And we never sell our customer list.

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7

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--	---	--	---	--	---	--

☒ Top 10 Lists☒ Updates

The votes are in on the best places to dine in '99. See them here first, click on a city for Top 10 lists and reviews. And be sure to check back often for new cities.

ATLANTA**BOSTON****CHICAGO****LONDON****LOS ANGELES****NEW YORK CITY**Ten Most PopularTen Best Bangs for the BuckTen Top ServiceTen Top DecorTen Top Food**PARIS**View the list in en Français**WASHINGTON D.C.**☒ 20th Anniversary[home](#) | [top 10s](#) | [vote!](#) | [shop](#) | [news](#) | [partner sites](#) | [help](#)

8

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-------------------------------	--	-------------------------------	--------------------------------	-------------------------------	--	-------------------------------

☐

1. [Union Square Cafe](#)
2. [Aureole](#)
3. [Gramercy Tavern](#)
4. [Gotham Bar & Grill](#)
5. [Le Bernardin](#)
6. [Daniel](#)
7. [Jean Georges](#)
8. [Four Seasons](#)
9. [Peter Luger Steakhouse \(Brooklyn\)](#)
10. [Café des Artistes](#)

☐

Union Square Cafe ☐

21 E. 16th St. (bet. 5th Ave. & Union Sq. W.), 212-243-4020

☐

☐ Voted NY's Most Popular Restaurant for the third year in a row and offering "proof that consistent excellence is possible", Danny Meyer's "casual", "unpretentious" Union Square "icon continues to dazzle", thanks to Michael Romano's "always excellent" American-Eclectic cooking, a "warm", "caring" staff that's the "paradigm of service" and modest prices given the quality; "you can't help liking them even when you're denied a reservation."

[top of page](#)

Aureole

34 E. 61st St. (bet. Madison & Park Aves.), 212-319-1660

☐

☐ Consistently "one of NYC's best", Charlie Palmer's chart-topping East Side New American nears "culinary perfection" with "wonderfully orchestrated meals" that are capped off by "spectacular" "Picasso-esque" desserts and "exceptional service"; add the floral arrangements and "elegant" townhouse setting-cum-garden and it's enough to "make you swoon"; so may the prices, but prix fixe lunch is "a great bargain."

[top of page](#)

Gramercy Tavern ☐

42 E. 20th St. (bet. B'way & Park Ave. S.), 212-477-0777

☐

☐ "It doesn't get any better": "you'll never want to leave" the "warm", "rustic elegance" of Danny Meyer's "top-drawer" American retro tavern, which ranks No. 3 for overall popularity in this year's Survey; starting with chef Tom Colicchio's "delicious food", "everything works like a well-orchestrated production" that's "worth every penny"; and in case you're strapped for cash, bear in mind that the front room is "more affordable" and "takes walk-ins."

[top of page](#)

Gotham Bar & Grill

12 E. 12th St. (bet. 5th Ave. & University Pl.), 212-620-4020

☐ Perennially ranking among NY's Most Popular restaurants (No. 4 this year), this Village New American is deemed by many "the perfect NY restaurant"; not surprisingly, it gets raves on all fronts: for chef Alfred Portale's "amazing architectural" food, for its "lovely", "grand" setting, "impeccable" service, "terrific wine selection" and even for its "smart, stylish" crowd; on top of everything else, the \$19.99 prix fixe lunch and accompanying \$19.99 wine menu are "the best bargains in the city."

[top of page](#)

Le Bernardin

155 W. 51st St. (bet. 6th & 7th Aves.), 212-489-1515

☐ "Long reign the king of the seas": surfacing at the top of NY's food rankings this year, Maguy LeCoze's "exquisite" French "temple to seafood" inspires a tidal wave of praise from over 2,400 surveyors; from the "unrivaled piscatorial pleasures" provided by chef Eric Ripert, to the "handsome" decor and "impeccable service", it's "as good as it gets, and keeps getting better", making it "worth every [prix fixe] penny" (\$42 lunch, \$72 dinner).

[top of page](#)

Daniel

60 E. 65th St. (bet. Madison & Park Aves.), 212-288-0033

☐ Daniel Boulud's French "crown jewel" is currently in the midst of moving to this new East Side location that formerly housed Le Cirque; thanks to his "sublime" culinary talents, the entire A-list food world is lining up for reservations in December to see what the new digs look like when this "just plain great" restaurant reopens.

[top of page](#)

Jean Georges

Trump Int'l Hotel, 1 Central Park West (bet. 60th & 61st Sts.), 212-299-3900

☐ "Just one word: wow" say diners dazzled by "the jewel in the crown" of Jean-Georges Vongerichten and Phil Suarez's empire, a "cool, modernist" New French off Columbus Circle where "mind-blowing" "masterworks" ("brilliant", "off the charts", "NY's most exciting food") are "impeccably served" in a formal dining room, more casual cafe or outdoor terrace; the "spare" Adam Tihany decor is "ethereal" to some, "clinical" to others, but for most this yearling is a "total class act."

[top of page](#)

Four Seasons

99 E. 52nd St. (bet. Lexington & Park Aves.), 212-754-9494

☐ "Still one of the best", this "quintessential NY institution" offers "unbelievably good", "creative" Continental food in "breathtaking", "dignified" and "ageless" Philip Johnson--designed rooms; touted for "power lunch" in the Grill Room and "special occasions" in the Pool Room, it makes you "feel like a player just by walking in"; "what's not to like?" -- the easily outvoted minority considers it "cold", "stuffy", "clubby" and "absurdly overpriced."

[top of page](#)

Peter Luger Steak House (Brooklyn) ☐ ☐

178 Broadway (Driggs Ave.), 718-387-7400

☐ "Cow heaven", this Williamsburg "institution" does "one thing perfectly" -- porterhouse steak that's "in a class by itself", the "benchmark" for beef "in the USA, and possibly the world"; despite "crusty" waiters and German beer hall--style dining rooms devoid of more than "gruff" charm, the verdict is clear as over 3,400 surveyors vote Luger "NY's No. 1 steakhouse" -- for the 15th year in a row.

[top of page](#)

Café des Artistes ☐ ☐

1 W. 67th St. (bet. Columbus Ave. & CPW), 212-877-3500

☐ Splurging sybaritic surveyors sigh that George and Jenifer Lang's "dreamy" French "classic" is "a must" setting "for that one special occasion" -- "propose", "seduce", "impress" or "apologize" -- amid "flowers galore" and murals of nymphs cavorting immodestly; after being closed by a fire, it's back "better than ever" like "a phoenix."

[top of page](#)

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[home](#) | [top 10s](#) | [vote!](#) | [shop](#) | [news](#) | [partner sites](#) | [help](#)

<input type="checkbox"/> Home	<input type="checkbox"/> Top Ten Lists	<input type="checkbox"/> Vote	<input type="checkbox"/> Store	<input type="checkbox"/> News	<input type="checkbox"/> Partner Sites	<input type="checkbox"/> Help
-------------------------------	--	-------------------------------	--------------------------------	-------------------------------	--	-------------------------------

☐

1. [Union Square Cafe](#)
2. [Aureole](#)
3. [Gramercy Tavern](#)
4. [Gotham Bar & Grill](#)
5. [Le Bernardin](#)
6. [Daniel](#)
7. [Jean Georges](#)
8. [Four Seasons](#)
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[top of page](#)

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[top of page](#)

20th Anniversary

[home](#) | [top 10s](#) | [vote!](#) | [shop](#) | [news](#) | [partner sites](#) | [help](#)

<input type="checkbox"/> Home	<input type="checkbox"/> Top Ten Lists	<input type="checkbox"/> Vote	<input type="checkbox"/> Store	<input type="checkbox"/> News	<input type="checkbox"/> Partner Sites	<input type="checkbox"/> Help
-------------------------------	--	-------------------------------	--------------------------------	-------------------------------	--	-------------------------------

☐
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1. Emack & Bolio's *ice cream*
2. Krispy Kreme *doughnuts*
3. Amy's Bread *baked goods*
4. Gray's Papaya *hot dogs*
5. Little Italy *pizza*
6. Ess-a-Bagel *deli*
7. Papaya King *hot dogs*
8. Daily Soup *soup*
9. Hale & Hearty *soup*
10. Grey Dog's *American*

Emack & Bolio's ☐

389 Amsterdam Ave. (bet. 78th & 79th Sts.), 212-362-2747

☐
☐

Macy's, 151 W. 34th St., 4th fl. (Herald Sq.), 212-494-5853

☐ For "terrific", "top-quality" ice cream and yogurt, "run don't walk" to this Boston import with "inventive flavors"; don't forget the "'serious chocolate addiction' lives up to its name" -- "more locations, please."

[top of page](#)**Krispy Kreme** ☐ ☐1497 Third Ave. (bet. 84th & 85th Sts.), 212-879-9111 ☐
☐

280 W. 125th St. (bet. F. Douglass & Malcolm X Blvds.),
212-531-0111 ☐

141 W. 72nd St. (bet. Amsterdam & Columbus Aves.), 212-
724-1100 ☐

2 Penn Plaza (33rd St. on Amtrak rotunda level), 212-947-
7175

265 W. 23rd St. (bet. 7th & 8th Aves.), 212-620-0111

38 E. Eighth St. (bet. Greene St. & University Pl.), 212-529-
5111 ☐

108-22 Queens Blvd. (Continental Ave.), Queens, 718-263-

15

1121 ☐

☐ "Believe the hype" -- when this North Carolina doughnut chain with white and green Formica ambiance opens near you, "original glazed" will become your "two favorite words"; myriad addicted fans "betcha can't eat just one" and ask "is there a KK Anonymous?"

[top of page](#)**Amy's Bread** ☐ ☐ ☐

672 Ninth Ave. (bet. 46th & 47th Sts.), 212-977-2670

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Chelsea Mkt., 75 Ninth Ave. (bet. 15th & 16th Sts.), 212-462-4338

☐ You can't miss the "wafting aromas" of "delicious", "novel" loaves, twists, sandwiches and brownies; but beware, "the cupboard may be bare by mid-afternoon" and "you must be quick to get a table."

[top of page](#)**Gray's Papaya** ☐ ☐ ☐

2090 Broadway (72nd St.), 212-799-0243

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402 Sixth Ave. (8th St.), 212-260-3532

☐ "Quick", "crunchy, juicy hot dogs and fruity drinks" are downed standing up at this 24-hour "NY institution"; the 50-cent frank may be "the best deal in the city", but to play it safe "bring Roloids."

[top of page](#)**Little Italy Pizza**

65 Vanderbilt Ave. (bet. 45th & 46th Sts.), 212-687-3660

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72 W. 45th St. (6th Ave.), 212-730-7575

182A Varick St. (bet. Charlton & King Sts.), 212-366-5566

11 Park Pl. (bet. B'way & Church Sts.), 212-227-7077

☐ "Don't let the lines scare you" at these popular pizzerias because "they move" and lead to "thick slices" that "stack up to any in NY"; as for toppings, they're traditional Italian, not nouvelle-style novelty.

[top of page](#)**Ess-a-Bagel** ☐

831 Third Ave. (bet. 50th & 51st Sts.), 212-980-1010

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<input type="checkbox"/>	<input type="checkbox"/>

359 First Ave. (21st St.), 212-260-2252

☐ Offering "excellent", "mutant" oversized bagels, these "rapid-fire" East Side delis give you "anything you want" to schmear on top; "hole-in-the-wall" decor and "brusque service"

come with the "oy" territory.

[top of page](#)

Papaya King ☐

179 E. 86th St. (3rd Ave.), 212-369-0648

☐ They may not be, as the sign in the window declares, "better than filet mignon", but the franks at this cheap, grungy old Upper East Side joint are "the crown jewels of hot doggery", especially when washed down by a papaya or mango drink; all the mustard, relish and sauerkraut in the world, however, can't cover the less-than-pristine surroundings.

[top of page](#)

Daily Soup ☐

134 E. 43rd St. (bet. Lexington & 3rd Aves.), 212-949-7687

21 E. 41st St. (bet. 5th & Madison Aves.), 212-953-7687

241 W. 54th St. (bet. B'way & 8th Ave.), 212-765-7687

686 Eighth Ave. (bet. 43rd & 44th Sts.), 212-869-7687 ☐

325 Park Ave. S. (bet. 24th & 25th Sts.), 212-531-7687

17 E. 17th St. (bet. B'way & 5th Ave.), 212-929-7687

2 Rector St. (Trinity Pl.), 212-945-7687

55 Broad St. (Beaver St.), 212-269-2336

41 John St. (bet. Dutch & Nassau Sts.), 212-791-7687

☐ Lunch-goers endure "long lines" for "satisfying" soups served by "friendly staff" at these take-out joints; "ask for the bottom of the pot or you may end up with NY's most expensive broth."

[top of page](#)

Hale & Hearty Soups ☐

849 Lexington Ave. (bet. 64th & 65th Sts.), 212-517-7600

22 E. 47th St. (bet. 5th & Madison Aves.), 212-557-1900

55 W. 56th St. (bet. 5th & 6th Aves.), 212-245-9200

49 W. 42nd St. (bet. 5th & 6th Aves.), 212-575-9090

462 Seventh Ave. (bet. 35th & 36th Sts.), 212-244-7687

Chelsea Mkt., 75 Ninth Ave. (bet. 15th & 16th Sts.), 212-255-2400 ☐

World Trade Ctr., 5 World Trade Ctr. (Vesey St.), 212-938-

1473

32 Court St. (Remsen St.), Brooklyn, 718-596-5600

☐ A "reliable" chain serving "fresh and creative soups" that make for a "tasty", "warm" "lunch on the go" and are "better than penicillin" for curing winter colds; but critics insist it's just "another overpriced soup stand" with unacceptably "long lines."

[top of page](#)**Grey Dog's Coffee** ☐ ☐

33 Carmine St. (bet. Bedford & Bleecker Sts.), 212-462-0041

☐ West Village "San Francisco--type coffeehouse" with "excellent" brew and soups, "awesome cheap sandwiches" and "relaxing", "good vibes"; in short, it's "the perfect neighborhood hangout."

[top of page](#)☐ 20th Anniversary[home](#) | [top 10s](#) | [vote!](#) | [shop](#) | [news](#) | [partner sites](#) | [help](#)

18

<input checked="" type="checkbox"/> Home	<input checked="" type="checkbox"/> Top Ten Lists	<input checked="" type="checkbox"/> Vote	<input checked="" type="checkbox"/> Store	<input checked="" type="checkbox"/> News	<input checked="" type="checkbox"/> Partner Sites	<input checked="" type="checkbox"/> Help
--	---	--	---	--	---	--

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1. [Lespinasse](#)
2. [Le Bernardin](#)
3. [Les Célébrités](#)
4. [Chanterelle](#)
5. [La Grenouille](#)
6. [Four Seasons](#)
7. [Jean Georges](#)
8. [Daniel](#)
9. [Aureole](#)
10. [La Côte Basque](#)

☒
Lespinasse

*St. Regis Hotel, 2 E. 55th St. (bet. 5th & Madison Aves.),
212-339-6719*

 ☒

☐ "And on the eighth day He created..."; anyone interested in fine dining, especially the swooning surveyors who describe a meal at this "baroque" Midtowner as "a life-changing experience", will be curious to see how this Asian-accented French "pinnacle" will survive its own life-changing experience following the departure of acclaimed chef Gray Kunz; fortunately, his replacement, Christian Delouvrier (ex Les Célébrités), also comes with high marks and there's no reason to suspect that the "impeccable service" and "breathtaking" decor will not stand up.

[top of page](#)

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155 W. 51st St. (bet. 6th & 7th Aves.), 212-489-1515

 ☒

☐ "Long reign the king of the seas": surfacing at the top of NY's food rankings this year, Maguy LeCoze's "exquisite" French "temple to seafood" inspires a tidal wave of praise from over 2,400 surveyors; from the "unrivaled piscatorial pleasures" provided by chef Eric Ripert, to the "handsome" decor and "impeccable service", it's "as good as it gets, and keeps getting better", making it "worth every [prix fixe] penny" (\$42 lunch, \$72 dinner).

[top of page](#)

Les Célébrités

Essex House, 155 W. 58th St. (bet. 6th & 7th Aves.), 212-484-5113

 ☒

☐ "They go all out and succeed" at this "consummately elegant" French Classic, which once again garners sky-high ratings across the board; it may be a "super splurge", but

19

surveyors tout it for a "special celebration" or pure "indulgence", reporting that the "sumptuous cuisine", "sumptuous" "Fabergé egg" room, "gracious service" and the "sheer theatrics" "never disappoint"; N.B. longtime chef Christian Delouvrier has recently moved to Lespinasse but his replacement, Luc Dimnet, has a good reputation.

[top of page](#)

Chanterelle

2 Harrison St. (Hudson St.), 212-966-6960

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☐ One of the defining restaurants of 1980s NY, David and Karen Waltuck's "elegant", "ethereal" French TriBeCa this year celebrates two decades of serving "artful" cuisine to a discriminating crowd, and there are no signs of slippage in the "austerely wonderful decor", "impeccable service" or "sophisticated cooking"; though "expensive" (dinner is \$75 prix fixe only), check out the "best prix fixe lunch in town."

[top of page](#)

La Grenouille

3 E. 52nd St. (bet. 5th & Madison Aves.), 212-752-1495

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☐ "Almost nirvana", the Masson family's "classic" Midtown "stunner" seduces "sophisticated", style-setting Francophiles (we're talking "real celebrities") with "divine food" that's "as perfect as haute cuisine can be" and "well worth" the high prix fixe tab (\$45 lunch, \$80 dinner); add "tactful", "impeccable" black-tie service "amidst a bower of flowers" in "the most romantic room in NY" and you come up with "an exquisite dining experience"; P.S. the charming upstairs artist's studio is an ideal private party venue.

[top of page](#)

Four Seasons

99 E. 52nd St. (bet. Lexington & Park Aves.), 212-754-9494

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☐ "Still one of the best", this "quintessential NY institution" offers "unbelievably good", "creative" Continental food in "breathtaking", "dignified" and "ageless" Philip Johnson-designed rooms; touted for "power lunch" in the Grill Room and "special occasions" in the Pool Room, it makes you "feel like a player just by walking in"; "what's not to like?" – the easily outvoted minority considers it "cold", "stuffy", "clubby" and "absurdly overpriced."

[top of page](#)

Jean Georges

Trump Int'l Hotel, 1 Central Park West (bet. 60th & 61st Sts.),
212-299-3900

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☐ "Just one word: wow" say diners dazzled by "the jewel in the crown" of Jean-Georges Vongerichten and Phil Suarez's empire, a "cool, modernist" New French off Columbus Circle where "mind-blowing" "masterworks" ("brilliant", "off the charts", "NY's most exciting food") are "impeccably served" in a formal dining room, more casual cafe or outdoor terrace; the "spare" Adam Tihany decor is "ethereal" to some, "clinical" to others, but for most this yearling is a "total class act."

[top of page](#)

20

Daniel

60 E. 65th St. (bet. Madison & Park Aves.), 212-288-0033

☐ Daniel Boulud's French "crown jewel" is currently in the midst of moving to this new East Side location that formerly housed Le Cirque; thanks to his "sublime" culinary talents, the entire A-list food world is lining up for reservations in December to see what the new digs look like when this "just plain great" restaurant reopens.

[top of page](#)**Aureole**

34 E. 61st St. (bet. Madison & Park Aves.), 212-319-1660

☐ Consistently "one of NYC's best", Charlie Palmer's chart-topping East Side New American nears "culinary perfection" with "wonderfully orchestrated meals" that are capped off by "spectacular" "Picasso-esque" desserts and "exceptional service"; add the floral arrangements and "elegant" townhouse setting-cum-garden and it's enough to "make you swoon"; so may the prices, but prix fixe lunch is "a great bargain."

[top of page](#)**La Côte Basque**

60 W. 55th St. (bet. 5th & 6th Aves.), 212-688-6525

☐ "Elegant to the max", this "formal" Midtown "perennial favorite" "lives up to its legendary reputation"; chef Jean-Jacques Rachou's "timeless" Classic French fare, "stunning decor" (featuring murals of the Basque coast) and "exquisite service" add up to a "magical" meal; at \$34, "lunch is a superb value" (dinner is \$62 prix fixe only).

[top of page](#)☒ 20th Anniversary[home](#) | [top 10s](#) | [vote!](#) | [shop](#) | [news](#) | [partner sites](#) | [help](#)

21

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-------------------------------	--	-------------------------------	--------------------------------	-------------------------------	--	-------------------------------

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1. [Le Bernardin](#)
2. [Daniel](#)
3. [Lespinasse](#)
4. [Chanterelle](#)
5. [Nobu](#)
6. [Aureole](#)
7. [Peter Luger Steakhouse \(Brooklyn\)](#)
8. [Jean Georges](#)
9. [La Grenouille](#)
10. [Union Square Cafe](#)

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Le Bernardin

155 W. 51st St. (bet. 6th & 7th Aves.), 212-489-1515

☐

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[top of page](#)

Lespinasse

St. Regis Hotel, 2 E. 55th St. (bet. 5th & Madison Aves.),
212-339-6719

☐

☐ "And on the eighth day He created..."; anyone interested in fine dining, especially the swooning surveyors who describe a meal at this "baroque" Midtowner as "a life-changing experience", will be curious to see how this Asian-accented French "pinnacle" will survive its own life-changing experience following the departure of acclaimed chef Gray Kunz; fortunately, his replacement, Christian Delouvrier (ex Les Célèbrités), also comes with high marks and there's no reason to suspect that the "impeccable service" and "breathtaking"

22

decor will not stand up.

[top of page](#)

Chanterelle

2 Harrison St. (Hudson St.), 212-966-6960

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[top of page](#)

Nobu

105 Hudson St. (Franklin St.), 212-219-0500

☐ "Words can't describe how good" Nobu Matsuhisa's "unique" TriBeCa Nouvelle Japanese is, but surveyors try: "astonishing", "sublime", "masterful", "mind-blowing", "banzai"; with "handsomely simple" David Rockwell decor, bicoastal "celeb sightings" aplenty and a "staff that knows its stuff", it's "in a league of its own" and "must be experienced", preferably on an "expense account" (though prix fixe lunch is "a steal"); there's "one problem -- can't get in."

[top of page](#)

Aureole

34 E. 61st St. (bet. Madison & Park Aves.), 212-319-1660

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[top of page](#)

Peter Luger Steak House (Brooklyn)

178 Broadway (Driggs Ave.), 718-387-7400

☐ "Cow heaven", this Williamsburg "institution" does "one thing perfectly" -- porterhouse steak that's "in a class by itself", the "benchmark" for beef "in the USA, and possibly the world"; despite "crusty" waiters and German beer hall-style dining rooms devoid of more than "gruff" charm, the verdict is clear as over 3,400 surveyors vote Luger "NY's No. 1 steakhouse" -- for the 15th year in a row.

[top of page](#)

Jean Georges

Trump Int'l Hotel, 1 Central Park West (bet. 60th & 61st Sts.),

23

212-299-3900

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[top of page](#)

La Grenouille ☐

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[top of page](#)

Union Square Cafe ☐

21 E. 16th St. (bet. 5th Ave. & Union Sq. W.), 212-243-4020

☐ Voted NY's Most Popular Restaurant for the third year in a row and offering "proof that consistent excellence is possible", Danny Meyer's "casual", "unpretentious" Union Square "icon continues to dazzle", thanks to Michael Romano's "always excellent" American-Eclectic cooking, a "warm", "caring" staff that's the "paradigm of service" and modest prices given the quality; "you can't help liking them even when you're denied a reservation."

[top of page](#)

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24

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In 1979, Nina and Tim Zagat created a new standard for the restaurant and travel guide business with the introduction of their first Zagat New York City Restaurant Survey. That new standard was customer satisfaction as measured by extensive questionnaires, reflected in short reviews and numerical ratings.

Started as a hobby, the Survey became so popular and gained such an intense following that it soon developed into a full-time publishing enterprise. Today, the pocket-sized Zagat Surveys, recognizable by their burgundy covers, have become best-sellers, with over 100,000 participants rating and reviewing restaurants in more than 40 major U.S. and foreign cities.

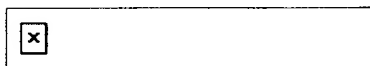
In 1988, the Zagats extended their Surveys to U.S. hotels, resorts and spas and, in 1990, they first reviewed the airline and car rental industries. By 1992, the Survey had become available in a variety of on-line formats, including Prodigy and CompuServe as well as in a specially created software product called Taxi with Zagat. America Online and Pathfinder had both added Zagat Survey to their services by 1996. Meanwhile, Apple, Sony, Microsoft and Newscorp have all included Zagat ratings and review for their CD product. All this, in addition to a trio of national guides published currently -- *America's Top Restaurants*, *America's Best Meals* and the *U.S. Hotel, Resort and Spa Survey*.

- In contrast to other guides, the Zagat Surveys separately rate the distinct qualities of a restaurant (food, decor, and service) or of a hotel (rooms, service, dining, and public facilities) while providing an estimate of average cost. Rather than being based on one person's taste and one or two visits, each restaurant or hotel is judged on the basis of hundreds or even thousands of experiences: the ratings reflect an average of all votes tallied for a given restaurant, while quotations selected from an extensive pool of surveyor comments make up the substance of the reviews. Zagat Surveys include a 0 to 30 ("poor" to "perfect") numerical rating system, extensive indexing and lists of top-rated establishments in various categories.

Thus, the Surveys represent the best imaginable source of travel and dining information -- the "organized word-of-mouth" of sophisticated consumers. No other guidebooks boast the vast pool of knowledgeable consumer-opinion resources from which Zagat draws its reviews and ratings.

Tim and Nina S. Zagat are both native New Yorkers. Nina graduated from Vassar College (Class of 1963) while Tim graduated from Harvard College (Class of 1961). Both graduated from Yale Law School (Class of 1966) and practiced law in New York City for many years before devoting their energies full-time to the Survey.

25



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26

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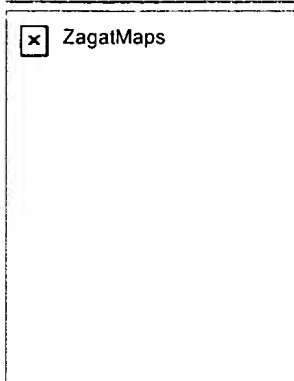
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27

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28

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29

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-------------------------------	--	-------------------------------	--------------------------------	-------------------------------	---	-------------------------------

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Twenty years ago at this time, we were typing, mimeographing and distributing our first 'underground' New York City restaurant survey, compiled from comments collected from some 150 friends who loved dining out. The survey made its way through this group, moving hand-to-hand and by word of mouth. The Zagat community of reviewers began to grow.

That was 1979. By 1999, we've grown to cover 45 US and Canadian cities, plus London and Paris, with Tokyo in the works. We've created a truly interactive network of over 100,000 dedicated individuals, giving feedback not only about the restaurants that fed them but about hotels, resorts and spas as well, and providing candid, reliable information to each other and millions of other people. Now it's time to take the next step.

Starting with this launch, we will be rolling out a range of powerful new capabilities and exciting content, including voting for most major cities as well as valuable benefits of membership in our upcoming club. All this and more is coming soon.

For twenty years our surveys have allowed savvy restaurant-goers and travelers to share and benefit from each other's experiences. Join us as we explore the ways technology can take this concept to new heights.

☐

Tim & Nina Zagat
New York, New York
November, 1998

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30

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31

<input type="checkbox"/> Home	<input type="checkbox"/> Top Ten Lists	<input type="checkbox"/> Vote	<input type="checkbox"/> Store	<input type="checkbox"/> News	<input type="checkbox"/> Partner Sites	<input type="checkbox"/> Help
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(33)

<input type="checkbox"/> Home	<input type="checkbox"/> Top Ten Lists	<input type="checkbox"/> Vote	<input type="checkbox"/> Store	<input type="checkbox"/> News	<input type="checkbox"/> Partner Sites	<input type="checkbox"/> Help
-------------------------------	--	-------------------------------	--------------------------------	-------------------------------	--	-------------------------------

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